At Robinson College, we are justifiably proud of our reputation for “the best food in Cambridge” and when it comes to lunch and dinner functions, we have the venue, the staff and the ambience to ensure that your hopes and expectations are realised. From a fairly simple, great quality, informal meal through to a grand, formal Gala Banquet, we can offer a variety of all-inclusive arrangements. We’ve thought of everything that may be needed for your function and we’ve set these out in easy to follow steps to take away the strain of planning the detail.

To devise a menu within our standard dinner charge of £39.00 + VAT per person simply:

How to choose:

- Select one starter, one main course and one dessert from the menu selector section at the back of the menus.
- Further courses available for a supplement include fish course, sorbet or cheese course.
- Linen napkins and full colour menu cards can be added for a supplement.
- Or why not include half a bottle of house red or white wine for under £7.50 per person + VAT.

Alternatively, let us take the strain – simply choose one of our pre-selected packages. These menus have been carefully constructed by Chef to ensure balance and something that little bit extra special. We’ve also taken care of the wine by choosing white and red wines that will complement each dish.

Bon appétit!

Tel: (01223) 332859 or 339119
Email: conference@robinson.cam.ac.uk
You can view all our dishes and packages on our website http://www.robinson.cam.ac.uk/conferences/dine
All dinners include:

- Hire of the room for dining
- Printed menu cards
- Fresh flower arrangements
- Waited service
- Fresh roll and butter
- Bottled mineral water
- Our new style main courses
- Coffee and after-dinner mints
- Microphone system in the Dining Hall
- 20 minutes allowed for speeches/entertainment
  (30p per head for each 20 minutes thereafter)

Final numbers for dinners are required 7 days in advance.
The final account is based upon this number unless it has been exceeded.

Within the prices we have allowed for dinner to start up to 8.00 pm.
Dinners starting later than this might be subject to a surcharge.

We can organise a pre-dinner drinks reception in the College gardens
(weather permitting), or in the Bar or Hall Balcony.

We can arrange musical entertainment on your behalf and we have
full details of a number of very enjoyable groups. It is normal to make
a cash payment to these groups at the end of the evening.

All prices are subject to VAT at the current rate.

To the best of our knowledge we do not use ingredients produced from genetically modified maize and/or soya.
(H = served hot, V = suitable for vegetarians, N = contains nuts
A = contains alcohol)

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http://www.robinson.cam.ac.uk/conferences/dining-robinson/conference-menus
The following pages show our all-inclusive packages (including selected wines), offered at the following supplements:

**Menu Package includes:**

3, 4 or 5 course served dinner as specified  
Wines as specified  
Linen napkins  
Printed menu card (full colour)  
Fresh flower decorations on table  
Waited service  
Bottled mineral water  
Fresh roll and butter  
Coffee and after-dinner mints  
Hire of the room for dining  
PA system in Dining Hall  
20 minutes allowed for speeches/entertainment  
(30p per head for each 20 minutes thereafter)

**MENU PACKAGE WA18**  £52.50 per person  
**MENU PACKAGE WB18**  £61.90 per person  
**MENU PACKAGE WC18**  £66.50 per person

The wines selected are subject to stock availability, and will be substituted with wines of equal quality if there is insufficient stock at any time.

**All prices are subject to VAT at the current rate.**
MENU PACKAGE WA18

Smoked mackerel and prawn roulade with gravadlax
Mackerel scotch egg, gazpacho salad, rye, and lemon and dill aioli

Vegetarian:
Smoked aubergine and butternut squash roulade with fiery hummus
Refried bean Scotch egg, gazpacho salad, rye, lemon and dill aioli

* Supreme of guinea fowl
English game pithivier
Pan Haggerty
Chantenay carrot purée and green beans
Wild mushroom and cep velouté

Vegetarian:
Layered baby fennel, kumara and plum tomato strudel with gruyere
Pan Haggerty
Chantenay carrot purée and green beans
Wild mushroom and cep velouté

* Pear and walnut crumble parfait
Mincemeat biscotti and honey crème fraîche (N)

Wines (2½ glasses per person)
Chardonnay, Sauvage de Brie, Bonhomme, Vin de France
Montepulciano D’Abruzzo, Villa Garducci Italy

£52.50 per person
MENU PACKAGE WB18

Slow baked collar of pork and black pudding rissole in panko crumb
Roquette, chive crème fraîche, soft boiled quails egg and pear cider purée

Vegetarian:

Puy lentil, thyme and celeriac rissole in panko crumb
Roquette, chive crème fraîche, soft boiled quails egg and pear cider purée (A)

* Smoked haddock with herb and cockle butter
Butternut squash and salmon risotto
Creamy fennel sauce

Vegetarian:

Quorn and feta cheese burger
Butternut squash and dill risotto
Creamy fennel sauce

* Pan seared Gressingham duck breast
Pulled duck leg, spring onion and caramelised chicory
Mustard Dauphinoise potato
Parmentier of root vegetables
Plum sriracha sauce

Vegetarian:

Poached duck egg, spring onion and caramelised chicory tart
Mustard Dauphinoise potato
Parmentier of root vegetables
Plum sriracha sauce

* Coffee profiterole torte
Liqueur oranges, spiced chocolate sauce and candied pecans (A) (N)

Wines (3 glasses per person)
Chardonnay, Integer, Hoopenburg, Stellenbosch, South–Africa
Pinot Noir Reserva, Apaltagua, San Antonio, Chile

£61.90 per person
MENU PACKAGE WC18

‘Assiette of home cured seafood’
Citrus and fennel seabass, red Thai salmon gravadlax and tuna ceviche
Roquette, heirloom tomato and prawn salsa
Horseradish and chive crème fraiche

Vegetarian:
‘Assiette of organic tofu’
Citrus and fennel tofu, red Thai tofu and ceviche
Roquette, heirloom tomato and bean salsa
Horseradish and chive crème fraiche

* Potato, leek and ham hock soup
  Gruyere cheese and chive crouton

Vegetarian:
Potato, leek and lentil soup
Gruyere cheese and chive crouton

* Loin of English Lamb rolled in gremolata
  Shepherd’s pie bon bons
  Salt baked rainbow carrots, celeriac purée
  and wild mushroom crunch
  Red wine, honey and tarragon jus (A)

Vegetarian:
Artichoke, Montgomery cheddar and heirloom tomato stew
  Borlotti bean and curly kale bon bons
  Salt baked rainbow carrots, celeriac purée
  and wild mushroom crunch
  White wine, honey and tarragon jus (A)

* Clementine and amoretti baked cheesecake
  Passion fruit sorbet, dark chocolate cup and minted redcurrant salsa

* Continental cheeseboard

Wines (4 glasses per person)

Macon Villages Blanc, Domaine Thibert, Maconnais, France
Stonemason Shiraz, Currency Creek, Australia
Plus: 1 glass of Port or Brandy

£66.50 per person
**STARTERS**

**WS18/1**  
*Smoked mozzarella and wild mushroom arancini*
Red pepper pesto, heritage tomato and mozzarella salad  
Basil oil and crisp ciabatta (N)

**WS18/2**  
*Textures of butternut squash with ewe’s cheese*
Toasted pumpkin seeds, roquette cress and chipotle ranch dressing  
Pesto parmesan straw (N)

**WS18/3**  
*Back fin crab and smoked haddock terrine*
Bacon dust, dill, beetroot brunosie and sweetcorn relish  
Quails eggs and sea lettuce purée

**WVS18/3**  
*Aubergine, red pepper and mozzarella terrine*
Chestnut crumb, dill, beetroot and sweetcorn relish  
Quails eggs and sea lettuce purée

**WS18/4**  
*Galantine of free range chicken with bacon, apricot and sage*
Salt baked rainbow carrot, chorizo and celeriac slaw  
Zesty remoulade sauce

**WVS18/4**  
*Galantine of savoury nut and goat’s cheese*
Salt baked rainbow carrot, spiced quorn and celeriac slaw  
Zesty remoulade sauce
FISH COURSES
These fish courses are offered for a supplement of £10.00 per head.

WF18/1  Baked fillet of seabass
Sweet potato bubble and squeak
Nicoise dressing

WF18/2  Lime and coriander grilled Cornish hake
Crab beignet, Jerusalem artichoke sauce

WF18/3  Smoked Scottish haddock
Tomato and goat’s curd
Watercress sauce

WF18/4  Seared tuna tataki
Vermicelli, spinach, avocado and wasabi
Soy and ginger sauce

All of the above can be served as main course dishes if requested.

SORBETS
Why not try one of our home-made sorbets at this stage of the proceedings, to clear the palate, for example:

Orange, Lemon, Spicy pineapple and tequila
Mojito, Raspberry and mint, Mango and ginger
Strawberry and honey, Champagne Redcurrant and lime, Triple berry

This course is offered for a supplement of £4.20 per head
**MAIN COURSES**

These courses are included in our standard charge, served complete including vegetable accompaniments.

**WM18/1**

**Chargrilled supreme of corn-fed chicken**

Smoked garlic and mustard dauphinoise, pan fried kale, carrot and star anise puree

Shallot and watercress sauce

**WM18/2**

**Local Trumpington pheasant with grilled pork belly**

Chive, grain mustard, celeriac and potato cake, baton vegetables

Calvados and chestnut mushroom sauce (A)

**WM18/3**

**Ballotine of guinea fowl with pear and tarragon**

Braised leg and butterbean bon bons, stir fried local vegetables, crisp pancetta

Cambridgeshire honey, ale and thyme sauce (A)

**WM18/4**

**Herb crusted chump of English lamb**

Minted bubble and squeak, nicoise vegetables, garlic, anchovy and pea purée

Lime and coriander sauce

**VEGETARIAN MAIN COURSES**

These courses are included in our standard charge, served complete including vegetables accompaniments.

**WVM18/1**

**Camembert, fig and walnut chutney tart**

Smoked garlic and mustard dauphinoise, pan fried kale, carrot and star anise purée

Shallot and watercress sauce

**WVM18/2**

**Pepperonata, basil and Valencay goat cheese pithivier**

Chive, grain mustard, celeriac and potato cake, baton vegetables

Calvados and chestnut mushroom sauce (A)

**WVM18/3**

**Root vegetable, caramelised shallot and Shropshire blue cheese hot pot**

Braised butterbean bon bons, stir fried local vegetables, crisp aubergine

Cambridgeshire honey, ale and thyme sauce (A)

**WVM18/4**

**Spicy bean and cashew nut cutlet in sage and parsley breadcrumbs**

Minted bubble and squeak, nicoise vegetables, garlic and pea puree

Lime and coriander sauce
DESSERTS

WD18/1  Toffee apple steamed pudding  
Roasted almond and cranberry granola  
Irish crème anglaise shot (N) (A)

WD18/2  Chocolate Florentine tart  
Salted caramel cream, chocolate chip sable (N)  
Cherry compote

WD18/3  Seasonal poached fruits  
Lemon mascarpone ice cream  
Ginger snap (A)

WD18/4  Spiced date and orange roulade  
Apple cider compote, orange and Grand Marnier jus (A)  
Sesame cigar

CHEESE COURSE

A selection of British and continental cheeses, together with biscuits is offered for a supplement of £5.35 per head

COFFEE

Coffee and after dinner mints are included in our standard charge

A selection of petits fours or chocolate truffles can be added at £2.00 per person